



Public Health
Environmental Health Services

385 N Arrowhead Ave, San Bernardino, CA 92415 | Phone: 800.442.2283 Fax: 909.387.4323

www.SBCounty.gov
www.SBCounty.gov/dph/dehs

CAL CODE OFFICIAL INSPECTION REPORT

| | | | | |
|--|----------------------------|---------------------------------|--|---------------------------------------|
| FACILITY NAME BLEU PITT CAFE | | DATE 8/1/2019 | REINSPECTION DATE Next Routine | PERMIT EXPIRATION 5/31/2020 |
| LOCATION 165 W HOSPITALITY LN 17, SAN BERNARDINO, CA 92408 | | | INSPECTOR John Babalola | |
| MAILING ADDRESS 165 W HOSPITALITY LN STE 17, SAN BERNARDINO CA 92408 | | | IDENTIFIER: None | |
| | | | SERVICE: 001 - Inspection - Routine | |
| | | | RESULT: 03 - Corrective Action / No Follow up Required | |
| | | | ACTION: 01 - No Further Action Required | |
| TIME IN 2:27 PM | TIME OUT 3:55 PM | FACILITY ID FA0010217 | RELATED ID PR0002896 | PE 1620 |

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional inspection to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#).

Administrative Order to Show Cause (OSC): The Permittee has the right to a hearing if requested in writing within 15 calendar days of receipt of this notice, to show cause why the permit to operate should not be suspended or revoked; otherwise the right to a hearing shall be deemed waived.



SCORE 82

Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food.](#)

See the following pages for the code sections and general requirements that correspond to each violation listed below.

○ In = In compliance

+ COS = Corrected on-site

○ N/O = Not observed

⊗ MAJ = Major violation

○ N/A = Not applicable

⊗ OUT = Out of compliance

| DEMONSTRATION OF KNOWLEDGE | | COS | MAJ | OUT |
|--------------------------------------|--|-----|-----|-----|
| ○ In | N/O 1. Demonstration of knowledge; food safety certification Food Safety Cert Name: Sook Hee Kim 5-17-14 | | | 2 |
| EMPLOYEE HEALTH & HYGIENIC PRACTICES | | | | |
| ○ In | 2. Communicable disease; reporting, restrictions & exclusions | | 4 | |
| ○ In | N/O 3. No discharge from eyes, nose, and mouth | | | 2 |
| ○ In | N/O 4. Proper eating, tasting, drinking or tobacco use | | | 2 |
| PREVENTING CONTAMINATION BY HANDS | | | | |
| ○ In | N/O 5. Hands clean and properly washed; gloves used properly | | 4 | 2 |
| ○ In | 6. Adequate handwashing facilities supplied & accessible | | | 2 |
| TIME AND TEMPERATURE RELATIONSHIPS | | | | |
| In | N/O N/A 7. Proper hot and cold holding temperatures | | 4 | ⊗ |
| In | N/O N/A 8. Time as a public health control; procedures & records | | 4 | 2 |
| ○ In | N/O N/A 9. Proper cooling methods | | 4 | 2 |
| ○ In | N/O N/A 10. Proper cooking time & temperatures | | 4 | |
| ○ In | N/O N/A 11. Proper reheating procedures for hot holding | | 4 | |
| PROTECTION FROM CONTAMINATION | | | | |
| ○ In | N/O N/A 12. Returned and reserve of food | | | 2 |
| ○ In | 13. Food in good condition, safe and unadulterated | | 4 | 2 |
| In | N/O N/A 14. Food contact surfaces: clean and sanitized | + | ⊗ | 2 |

| FOOD FROM APPROVED SOURCES | | COS | MAJ | OUT |
|--------------------------------------|--|-----|-----|-----|
| ○ In | 15. Food obtained from approved source | | 4 | |
| In | N/O N/A 16. Compliance with shell stock tags, condition, display | | | 2 |
| In | N/O N/A 17. Compliance with Gulf Oyster Regulations | | | 2 |
| CONFORMANCE WITH APPROVED PROCEDURES | | | | |
| In | N/A 18. Compliance with variance, specialized process, and HACCP Plan | | | 2 |
| CONSUMER ADVISORY | | | | |
| In | N/O N/A 19. Consumer advisory provided for raw or undercooked foods | | | 2 |
| HIGHLY SUSCEPTIBLE POPULATIONS | | | | |
| In | N/A 20. Licensed health care facilities/public and private schools; prohibited foods not offered | | 4 | |
| WATER/HOT WATER | | | | |
| In | 21. Hot and cold water available | | 4 | ⊗ |
| LIQUID WASTE DISPOSAL | | | | |
| ○ In | 22. Sewage and wastewater properly disposed | | 4 | 2 |
| VERMIN | | | | |
| ○ In | 23. No rodents, insects, birds, or animals | | 4 | 2 |

| SUPERVISION | OUT |
|--|-----|
| 24. Person in charge present and performs duties | 1 |
| PERSONAL CLEANLINESS | |
| 25. Personal cleanliness and hair restraints | ⊗ |
| GENERAL FOOD SAFETY REQUIREMENTS | |
| 26. Approved thawing methods used, frozen food | 1 |
| 27. Food separated and protected | 1 |
| 28. Washing fruits and vegetables | 1 |
| 29. Toxic substances properly identified, stored, used | 1 |
| FOOD STORAGE/DISPLAY/SERVICE | |
| 30. Food storage; food storage containers identified | 1 |
| 31. Consumer self-service | 1 |
| 32. Food properly labeled & honestly presented | 1 |

| EQUIPMENT/UTENSILS/LINENS | OUT |
|--|-----|
| 33. Nonfood contact surfaces clean | ⊗ |
| 34. Warewashing facilities: installed, maintained, used; test strips | 1 |
| 35. Equipment/Utensils approved; installed; clean; good repair, capacity | 1 |
| 36. Equipment, utensils and linens: storage and use | ⊗ |
| 38. Adequate ventilation and lighting; designated areas, use | ⊗ |
| 39. Thermometers provided and accurate | ⊗ |
| 40. Wiping cloths: properly used and stored | ⊗ |
| PHYSICAL FACILITIES | |
| 41. Plumbing: proper backflow devices | ⊗ |
| 42. Garbage and refuse properly disposed; facilities maintained | 1 |
| 43. Toilet facilities: properly constructed, supplied, cleaned | ⊗ |
| 44. Premises; personal/cleaning items; vermin-proofing | 1 |

| PERMANENT FOOD FACILITIES | OUT |
|---|-----|
| 45. Floor, walls, ceilings: built, maintained, and clean | ⊗ |
| 46. No unapproved private homes/living or sleeping quarters | 1 |
| SIGNS REQUIREMENTS | |
| 47. Signs posted; last inspection report available | ⊗ |
| 48. Food handler cards | 3 |
| COMPLIANCE & ENFORCEMENT | |
| 49. Permits Available | |
| 50. Restrooms Required | |
| 51. Plan Review | |
| 52. VC&D | |
| 53. Impoundment | |
| 54. Permit Suspension | |



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14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

MAJOR

POINTS

4

Compliance date not specified
Complied on 8/1/2019
Violation Reference - HSC -
113984(e), 114097, 114099

Inspector Comments: Observed the concentration of the chlorine sanitizer in the 3rd compartment of the three-compartment sink, during active wash, at 0.0 (zero) ppm. Provide 100 ppm.

Note: Corrected on site.

Observed grime buildup on the can opener blade. Maintain clean and sanitize at all times.

Violation Description: All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TowelSanitizingSolution.pdf>

7. PROPER HOT AND COLD HOLDING TEMPERATURES

POINTS

2

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: Observed cheese and turkey, required to be kept refrigerated, at 46 degrees F in the prep area. Maintain cold potentially hazardous food at 41 degrees F or below.

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Food_Danger_Zone.pdf

21. HOT AND COLD WATER AVAILABLE

POINTS

2

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113953(c), 114099.2(b)

Inspector Comments: Observed no cold running water at the employee hand washing sink in the back prep area. Immediately provide cold running water to this hand washing sink.

Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b), 114101(a), 114189, 114192, 114192.1, 114195)

25. PERSONAL CLEANLINESS AND HAIR RESTRAINTS

POINTS

1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113969, 113971

Inspector Comments: Observed 2 female employees with shoulder-length hair preparing food. Provide hair restraints for all employees.

Violation Description: All employees preparing, serving or handling food or utensils shall wear clean, washable outer garments or uniforms and shall wear a hairnet, cap, or other suitable covering to confine hair. (113969, 113971)

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS

1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114115 (c)

Inspector Comments: Observed debris buildup on the counter top in the coffee and counter top oven area. Provide a thorough cleaning.

Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))



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36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

| | | |
|---------------------------|---|--|
| POINTS 1 | Compliance date not specified Not In Compliance Violation Reference - HSC - 114074, 114081, 114119 | Inspector Comments: Replace the damaged door rubber gasket at the 2-door upright freezer. |
|---------------------------|---|--|

Violation Description: All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172)

38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA

| | | |
|---------------------------|---|---|
| POINTS 1 | Compliance date not specified Not In Compliance Violation Reference - HSC - 114149, 114149.1 | Inspector Comments: Replace the burnt-out light bulb inside the one-door reach-in refrigerator. Observed lint buildup on the exhaust vent cover in the women restroom. Maintain clean at all times. |
|---------------------------|---|---|

Violation Description: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)

39. THERMOMETERS PROVIDED AND ACCURATE

| | | |
|---------------------------|---|---|
| POINTS 1 | Compliance date not specified Not In Compliance Violation Reference - HSC - 114157, 114159 | Inspector Comments: Replace the missing thermometer inside the cold prep table in the front prep area. |
|---------------------------|---|---|

Violation Description: An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/CalibratingThermometer.pdf>

40. WIPING CLOTHS: PROPERLY USED AND STORED

| | | |
|---------------------------|---|--|
| POINTS 1 | Compliance date not specified Not In Compliance Violation Reference - HSC - 114135, 114185.1 | Inspector Comments: Observed wet cloth towels sitting on the prep table. Maintain wet cloth towels inside the sanitizer water between uses. |
|---------------------------|---|--|

Violation Description: Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)

41. PLUMBING; PROPER BACKFLOW DEVICES

| | | |
|---------------------------|---|---|
| POINTS 1 | Compliance date not specified Not In Compliance Violation Reference - HSC - 114171, 114189.1 | Inspector Comments: Observed leaks under the prep sink and under the three-compartment sink. Immediately repair these leaks. |
|---------------------------|---|---|

Observed debris buildup inside the floor sinks. Maintain clean at all times.

Observed the drain line from the ice machine terminates below the floor sink rim. Raise this drain line as to terminate at least 1 inch above the floor sink rim.

Violation Description: The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)



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43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS**1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114250, 114276

Inspector Comments: Observed the women restroom door not self-closing. Provide a self-closing device to this door.

Violation Description: Toilet facilities shall be maintained clean, sanitary and in good repair for use by employees and patrons. Toilet rooms shall be separated by a well-fitting, self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Location of toilet facilities used by patrons shall not be located to pass through food preparation, food storage, or utensil washing areas. (114250, 114250.1, 114276)

45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN

POINTS**1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114143 (d), 114266

Inspector Comments: Observed debris buildup on the floor, especially at corners, in the storage areas. Provide a thorough cleaning.

Violation Description: The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))

47. SIGNS POSTED; LAST INSPECTION REPORT AVAILABLE

POINTS**1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113725.1, 113953.5

Inspector Comments: Observed no copy of the most recent official routine inspection report on site. Maintain the report on site at all times.

Violation Description: Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)). A sign shall be posted stating that a copy of the most recent routine inspection report is available upon request. (113725.1) Permit shall be posted in conspicuous location. (114381(e)) Letter Grade Placecard shall be properly posted. SBCC 33.1406

IMPORTANT: Risk Based Inspection Frequency

Food facilities that pose a higher risk level for causing foodborne illness will be subject to an additional inspection, to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#). Facilities that received one or more of the following will be elevated to a high risk tier:

- A score letter of "C" or lower on one of the last two graded inspections,
- A score letter of "B" on two of the last three graded inspections,
- Repeated "four (4) point violation Risk Factor" (critical violation codes 1-23) on the last two inspections, or
- Four (4) or more critical violations (codes 1-23) noted during an inspection, or
- A permit suspension (closure) on your last graded inspection.

Overall Inspection Comments

Posted a B grade placard and left a copy of re-score inspection request form.

Signature(s) of Acknowledgement

NAME: Jessica Ruiz
TITLE: Shift leader